Amendment Dated: March 23, 2005

AMENDMENTS TO THE CLAIMS

Please amend the claims as follows:

LISTING OF CLAIMS:

Claim 1. (Original) A process for producing zeaxanthin ßcryptoxanthin which comprises cultivating a recombinant microorganism which is expressing a ß-carotene hydroxylase gene and belonging to Xanthophyllomyces (Phaffia) in an aqueous nutrient medium under aerobic conditions. and isolating the resulted carotenoids from the cells of said recombinant microorganism or from the cultured broth.

Claim 2. (Original) The process according to claim 1, wherein the recombinant microorganism is derived from Xanthophyllomyces dendrorhous (Phaffia rhodozyma) ATCC96815, or a mutant thereof.

Claim 3. (Currently amended) The process according to claim 1 or 2, wherein the \(\mathbb{G}\)-carotene hydroxylase gene is originated from a microorganism which is selected from the group consisting of microorganisms of the genera Flavobacterium. Erwinia, Agrobacterium, Alcaligenes, and Paracoccus, which are having the ß-carotene hydroxylase gene.

Claim 4. (Currently amended) The process according to claim 1 or 2, wherein the ß-carotene hydroxylase gene is originated from a microorganism which is selected from the group consisting of Flavobacterium sp. R1534 WT (ATCC21588), Erwinia uredovora ATCC19321, Erwinia herbicola ATCC39368, Agrobacterium aurantiacum, Alcaligenes PC-1, Paracoccus marcusii MH1, and a gram-negative bacteria E-396 (FERN BP-4283) which are having the ß-carotene hydroxylase gene.

Claim 5. (Currently amended) The process according to claim 1 or 2. wherein the ß-carotene hydroxylase gene is originated from Flavobacterium sp. R1534 U.S. National Appl. based on Int'l. Appl. No. PCT/EP2003/010574 Amendment Dated: March 23, 2005

WT (ATCC21588) or the DNA sequence of the ß-carotene hydroxylase gene is substantially homologous thereto.

Claim 6. (Currently amended) The process according to <u>claim 1</u> any one of claims 1 to 5, wherein the ß-carotene hydroxylase gene is expressed in the recombinant microorganism using the control sequences.

Claim 7. (Currently amended) The process according to <u>claim 1</u> any one of claims 1 to 6, wherein the cultivation is carried out at pH range from 4 to 8 and at a temperature range from 15 to 26°C for 24 to 500 hours.

Claim 8. (Original) The process according to claim 7, wherein the cultivation is carried out at pH range from 5 to 7 and at a temperature range from 18 to 22°C for 48 to 350 hours.

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